Catering Menu

APPETIZERS

Fried Calamari 1/2 \$60 Full \$110

served with marinara sauce

1/2 \$60 Full \$110 Thai Calamari fried calamari tossed in a chili pepper

and ginger soy squce. Sprinkled with sesame seeds and scallions

1/2 \$55 Full \$100 Thai Shrimp fried baby shrimp tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions

Egaplant Parmesan 1/2 \$55 Full \$100 Egaplant Rollatini 1/2 \$55 Full \$100 rolled with ricotta cheese, topped with

mozzarella and marinara

1/2 \$45 Full \$80 P.E.I. Mussels

marinara, bianco, or fradiavlo

Broccoli Rabe & Sausage 1/2 \$60 Full \$110 sautéed with garlic and olive oil

1/2 \$50 Full \$90 Stuffed Mushrooms

sausage stuffing, lemon sauce

1/2 \$55 Full \$100 Arancini rice balls stuffed with ground beef and

mozzarella cheese

IF IT'S NOT ON OUR MENU, ASK US. WE MAY BE ABLE TO MAKE IT.

SALADS & SIDES

1/2 Trav \$35: Mashed Potatoes Roasted Red Potatoes Fries Rice Pilaf Sautéed Mixed Vegetables Amaretto Glaze Carrots House Salad Caesar Salad

DESSERTS

1/2 Tray \$50:

Bread Pudding(assorted flavors) Apple Crisp



Caterina Menu

CHICKEN

1/2 \$55 Full \$100 Chicken Franciase sautéed in a light egg batter with white wine, lemon, garlic and butter

1/2 \$55 Full \$100 Chicken Parmesan 1/2 \$55 Full \$100 Chicken Marsala

marsala wine sauce with mushrooms

MEAT

Veal Parmesan 1/2 \$55 Full \$100 Veal Scaloppini 1/2 \$100 Full \$190 luigi, saltimbucca, brandied or picatta

Sausage & Peppers 1/2 \$60 Full \$110

SEAFOOD

Honey Salmon 1/2 \$70 Full \$130 roasted golden brown with honey, served over cooked in tomato sauce and served over a Dijon mustard sauce

Salmon Picatta 1/2 \$70 Full \$130 sautéed with white wine, lemon. garlic and capers

1/2 \$60 Full \$110 Flounder Franciase sautéed in light egg batter with white wine, lemon, garlic and butter

Stuffed Flounder 1/2 \$75 Full \$140 crabmeat stuffing, lemon squce

1/2 \$65 Full \$120 Shrimp Parmesan

> WE ASK THAT ALL CATERING ORDERS BE MADE AT LEAST 3 DAYS IN ADVANCE.

> > THANK YOU!

PASTA

Tuscan Ragu 1/2 \$75 Full \$140 Beef short ribs and pork shoulder, slow fresh rigatoni pasta. Topped with cool ricotta cheese and shredded aged provolone cheese

1/2 \$45 Full \$80 Baked Ziti 1/2 \$35 Full \$60 Pasta Marinara Pasta Alfredo 1/2 \$45 Full \$80 1/2 \$40 Full \$70 Penne Vodka 1/2 \$45 Full \$80 with chicken 1/2 \$60 Full \$110 with shrimp

1/2 \$45 Full \$80 Bowtie Florentine garlic, olive oil, cannellini beans,

prosciutto and spinach

KIDS

1/2 Trav \$40: Homemade Mac & Cheese Chicken Fingers Mozzarella Sticks